

LA BOHÈME

Classic bistro wine – ethereal, aromatic, textural, sophisticated and so easy to pair with food. They're wines with poise and charm. Enjoy with friends over a few plates of tapas.

LA BOHÈME PINOT NOIR 2022

Season

A cool season with timely rainfall. Lovely ripening conditions during autumn, near perfect for Pinot Noir.

Tasting Note

Medium red with brightness. Lovely scented red and dark fruits. Gentle and supple flavours with violets, spice and texture, serious but smashable.

Additional Information

Vegan, Vegetarian

Winemaking

A combination of whole berry and whole bunch in open fermenters and traditional stainless vats. 10-15 days of maceration and fermentation. Pressed, settled overnight and then filled to barrel and allowed to mature for 8 months at 16°C in 225L and 500L French oak casks.

Wine Analysis

Alc/Vol: 13.5%, pH: 3.65, TA: 5.6g/L

Cellaring

Drink now or keep for 3-4 years in a good cellar.

Winemaker

Steve Webber



FOUR GENERATIONS OF WINEMAKING

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